# Product Specification Organic blanched Almonds, sliced (TI0033)

# **Product description:**

Product name	Organic blanched Almonds, sliced
Botanical name	Prunus Amigdalus
Variety	Several
Country of origin	Spain
Country of processing	Spain
Process description	Almonds are selected, cleaned, blanched, sliced and packed.

#### **Mix Composition:**

Product	Art. number	% (w/w)	Origin (s)

# **Ingredient declaration:**

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### **Ingredients composition:**

Ingredient	Function	% (w/w)	Origin (s)
Almonds	Ingredient	100	Spain

#### **Organoleptic parameters:**

Consistency / Texture	Firm
Colour	Cream white
Flavour / Odour	Typical for blanched almonds; no off taste

# **Physical parameters:**

Count:	Pieces / 28,3 g	N/A	
Size	Width	11 - 20	mm
	Thickness	0,4 – 1,5	mm
	Particles > 10,0 mm	N/A	% (w/w)
Mesh size (sieving)	Particles > 5,0 mm	N/A	% (w/w)
	Particles < 5,0 mm	N/A	% (w/w)
	Glass, stones, metals, sharps ≥ 2,0 mm	Target abse	nt
	Glass, stones, metals, sharps ≥ 7,0 mm	Absent	
Foreign materials (not product related)	Other foreign materials < 7,0 mm	≤ 0,1	% (w/w)
	Other foreign materials ≥ 7,0 mm	Absent	
	Plant (rest) material	-	Pieces /
Impurities (product related)	Cap stems ( > 3,0 mm)	-	
	4,0 mm < stalks < 10,0 mm	-	Pieces / 100 g

	Stalks > 10,0 mm	-	Pieces /
	Others	-	Pieces /
	Bits	-	% (w/w)
	Half peeled	-	% (w/w)
Specific quality requirements	Mixing with other varieties	-	% (w/w)
	Bitter almond	-	% (w/w)
	Size under (width)	≤ 7	% (w/w)
	Size over (width)	≤ 1	% (w/w)
Alive infestation		Nil	

No information available = - / Not applicable = N/A

#### **Chemical parameters:**

Moisture	≤ 6	%	
Preservative : SO₂	N/A	ppm (mg/kg)	NEN-EN 1988-1
Preservative: Potassium Sorbate	N/A	ppm (mg/kg)	
Aflatoxin B1	≤8	ppb (μg/kg)	ISO 16050
Aflatoxin B1, B2, G1, G2	≤ 10	ppb (μg/kg)	ISO 16050
Ochratoxin A	N/A	ppb (μg/kg)	
Peroxide number	≤ 10	meq / kg fat	
Patulin	N/A	ppb (μg/kg)	
Aw value	-		
pH value	-		ISO 2917
Sugar content	-	<sup>o</sup> Brix	
Free Fatty Acids	-	%	
Heavy metals		According to El	J legislation

#### **Microbiological parameters:**

Total plate count	≤ 100.000	cfu/g	ISO 4833
Yeast	≤ 10.000	cfu/g	ISO 21527-1 or 2
Mould	≤ 10.000	cfu/g	ISO 21527-1 or 2
Coliforms	-	cfu/g	ISO 4832
E. coli	Less than 10	cfu/g	ISO 16649-1 of 2
Salmonella spp.	Absent	25 gram	ISO 6579-1
Enterobacteriaceae	-	cfu/g	ISO 21528-2

No information available = - / Not applicable = N/A

#### **Nutritional parameters:**

per 100 gram based on analysis (may vary with the season)

Energy	2.508	kJ
	607	kcal
Fat	53,0	g
Saturated	5,1	g
Mono-unsaturated	-	g
Poly-unsaturated	-	g
Carbohydrate	3,9	g
Sugars	3,5	g
Polyols	-	g
Starch	-	g
Fibre	12,6	g
Protein	22,3	g

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Salt	0,03	g
Ash	-	g

#### **Product claims:**

GMO free*	Yes	
Radiated	No	(level (Bq): -
Organic	Yes	(in accordance with EU legislation)
Kosher	No	(depends per supplier)
Suitable for vegetarians	Yes	
Suitable for vegans	Yes	
Halal	No	(depends per supplier)

<sup>\*</sup> Labelling / traceability requirements (according to EC 1829/2003 and 1830/2003) does not apply

#### **Storage conditions:**

Optimum storage conditions	Temp : 5 - 15°C R.H. : 55 - 65 %
Shelf life (after production)	12 months

#### Packaging:

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	Type: bag
Direct contact material	Material: LDPE
	Weight:
	Type: box
Indirect contact material	Material: cardboard
	Weight:
Weight per colli (net.)	10 kg

# **Intended use:**

Ready to eat			
Ready to eat			

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<sup>\*</sup> Product is manufactured without genetic modification directly or indirectly.

# **Allergen information**

<u>Alergens:-</u>When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policieis will apply.

Component		Manufacturer			Nuts in Bulk ( Applies when bought in small quantities that need re-packaging )		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site	
Cereals containing GLUTEN and products thereof	NO	NO	NO	NO	YES	YES	
EGGS or its derivatives	NO	NO	NO	NO	NO	NO	
FISH or its derivatives	NO	NO	NO	NO	NO	NO	
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO	
MOLLUSCS	NO	NO	NO	NO	NO	NO	
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES	
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES	
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES	
NUTS , tree nuts:	YES	YES	YES	YES	YES	YES	
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES	
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES	
SESAME SEEDS or derivatives	NO	NO	NO	NO	YES	YES	
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES	
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO	

All information in this product specification is accurate according to our best knowledge and in compliance with actual legislation.

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